

**AMENDMENTS TO THE SPECIFICATION:**

Please amend the specification as follows:

At page 16, lines 9 through 24, amend the paragraphs as follows:

[0053] A Korean mistletoe (*Viscum album L. var. coloratum*) extract (VCE)  
was produced as follows, as described in Korean Patent Application Nos. 2000-  
83383 and 2001-0061118. Briefly, wash ~~The extract was produced using the~~  
~~method (Korean Patent Application No. 2000-83383 and 2001-0061118) developed~~  
~~by this inventor. Wash~~ each parts of leaf, fruit and stem and store them in -70° C.  
Add 10 times the amount of water than the material while grinding and mix it in 4° C.  
for 24 hours. Filter this through the gauze and centrifuge at 12,000 rpm for 30  
minutes and filter the supernatant through the membrane filter from size 20 µm, 0.45  
µm and 0.22 µm to remove the germs and add sterilized PBS buffer to adjust the  
concentration of the solution to 100 mg/mL. 100 mg/mL means in 1 mL solution there  
is 100 mg of mistletoe extract and when analyzing the quantity by ELLA (enzyme  
binding lectin detector), in 1 mL of 1 mg/ml concentrated VCE 1-mL, there was 30 ng  
of lectin (VCE)-(VCA). Also, filtered solution by filter membrane mentioned above  
was lyophilized into brown powder.

[0054] The mistletoe extract produced above was purified to mistletoe lectin  
(VCA) extract as described in Korean Patent Application Nos. 2000-83383 and 2001-  
0061118, using ~~The Korean mistletoe (*Viscum album L. var. coloratum*) lectin (VCA)~~  
~~extract was produced from the method (Korean Patent Application No. 2000-83383~~  
~~and 2001-0061118) mentioned above and purified it using asialofetuin-Sepharose,~~

and the concentration was measured by BCA method and also lectin activity was measured by agglutination reactions of the blood cells.